



## **BLOOD ORANGE SCALLOPS OR SHRIMP**

### Ingredients:

- 2 Tablespoons minced scallions
- 1 clove garlic, minced
- 1/4 Cup Natural Olive Blood Orange Olive Oil
- 1/4 teaspoon Black Pepper
- 1/2 teaspoon chili paste (optional)
- 1 pound shrimp or scallops

Combine scallions, garlic, Blood Orange Olive Oil and black pepper in a bowl. For an extra kick, add chili paste. Marinate for 30 minutes. Thread onto skewers and grill over medium heat for 8 minutes. Turn several times during cooking and baste with remaining marinade. Serve over pasta or basmati rice.

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